

# Qualified School Construction Bond (QSCB) Projects

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**FEBRUARY 22, 2011**

# Agenda

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1. **History of QSCB**
  - a. Original Purpose
  - b. Modified Plan and Postponement
  
2. **Recent Discussions**
  - a. Survey and Work Group discussions
  - b. Process
  
3. **Priorities and Categories**
  - a. Cafeteria and Food Service Needs
  - b. Safety and Security
  - c. Maintenance and Stewardship
  - d. Educational Programming / Service Delivery
  
4. **Possible 2011 Project Components**
  - a. Room and building maintenance – carpet, paint, whiteboards
  - b. Room 160 and Lower Level Commons Area
  - c. Media Center
  - d. Cafeteria, Serving Line and Kitchen Renovation
  - e. Budget
  
5. **Request to approve architect**

# QSCB History

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- Under the American Recovery and Reinvestment Act of 2009, the Federal Treasury created Qualified School Construction Bonds (QSCBs) which are tax credit bonds
- The QSCB Program was a program for schools offered by the Indiana Bond Bank
- Enables schools to borrow funds at a zero percent (0%) interest rate.

# Original Plan for QSCB

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- We applied for and were approved for \$1.9 million in bonds for the New Tech project
- Earmarked a little over \$775,000 for technology improvements at the high school. Including:
  - Wireless upgrade
  - Multimedia Classrooms
  - Increased Student Access of Technology with Mobile Technology (Laptop Carts and Early College Laptops)
  - Replaced Core Switch Infrastructure

# Modified Plan

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- In February, 2010, the board voted to halt the implementation of New Tech
- In April, 2010, voted to approve a modified plan for future use of the funds, which included:
  - “(A) plan for the future use of the remaining funds will be developed in a collaboration of high school teachers and administrators.”

# Modified Plan

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- We have approximately \$1.1 million remaining
- Mr. Shockley, Mr. Statler, Mrs. Bohnenkamp and a group of teachers met to discuss ways to use the funds
- One of the goals of the committee was to find projects that would have an impact on the largest number of students and staff

# Work Group Discussions

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- A survey of students and staff to brainstorm and prioritize
- **Work Group of Teachers, Support Staff and Administrator**
  - Jill Ball , Cathy Campolattara, Cindy Cullom, Adam Gaff, Marcene Hensley, Eric Howe, Becky Kaylor, John Frank, Patty McOuat, Amy Warner and Matt Shockley
- **Categorized ideas in four areas:**
  - Cafeteria Needs
  - Safety and Security
  - Maintenance and Stewardship
  - Educational Programming

# Cafeteria and Food Service Needs

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- Recognized need to serve and seat more students
  - 2008-09 served on average 343 meals per day
  - 2009-10 served on average 848 meals per day
  - Average for 1<sup>st</sup> semester 2010-11 served on average 921 meals per day
- Only 40% students purchase reimbursable meals; 60% utilize grab-n-go items due to lack of time, long lines, convenience
- More meals served require more serving lines, preparation space and seating capacity



# Safety and Security

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- **Stairwells and Hallways**
  - Only one traversing all three floors
  - Very congested during passing periods
- **Common Areas**
  - Also very congested, especially near the stairwell mentioned above
- **Main Office Location**
  - Located in the middle, not front of the building creating safety and security issues

# Maintenance and Stewardship

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- Classroom carpeting and paint
  - 10-15 classrooms date back to last renovation
- Lack of white boards for classroom instruction
- Hallway Paint

# Educational Programming / Service Delivery

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- **Media Center**
  - Carpet, furniture and paint need updated
- **Room 160**
  - Only LGI room needs redesigned to better accommodate student collaboration and functionality of LGI/meeting space
- **Main and Guidance Office**
  - Not easily accessible and not located in optimal location for safety and security
- **Computer Accessibility and Student Work Space**
  - Changes to Media Center and Room 160 will increase accessibility

# 2011 Project Components

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- **Constraints and Guidelines**
  - Existing Monies
  - Re-establish Maintenance Program that was delayed/postponed by discussions of “larger” construction project
  - Utilize priorities established by High School Work Group that emphasized student utilization, safety and security and delivery of student services

# Maintenance Program

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- **General building maintenance needs**
  - Up to 12 classrooms to receive new paint and carpet
  - Replace worn-out chalk boards with new white boards
  - Review infrastructure in areas being considered for renovation

# Utilization of Existing Spaces

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- **Better Utilization of Existing Spaces**
  - Room 160 and Lower Level Commons area, i.e. “desk graveyard”
    - ✦ Remove concrete risers; provide flat floor
    - ✦ Finishes
  - Media Center
    - ✦ Finishes
    - ✦ Flexible technology and collaborative spaces
  - IT Department relocation, and return of existing IT spaces to classrooms

# Cafeteria, Serving Lines and Kitchen Renovation

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- Critical need to replace walk-in cooler and freezer
- Provide additional food prep areas
- Address needs related to Department of Health guidelines
- Reconfigure and add serving lines
- Centralize tray return
- Increase cafeteria seating capacity
- Address electrical and HVAC needs in kitchen and cafeteria

# Budget

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## **2011 High School Maintenance, Safety/Security and Student Services Renovations**

### **Potential Funding Sources**

2009 QSCB  
2010 – 2011 CPF Budgeted Funds  
Food Services Equipment Replacement Funds  
High School Funds

### **Potential Expenditures**

Proposed Cafeteria and Kitchen Renovation: \$	1,250,000.00
(incl. Food Service Equipment)	
Architect Fees	\$ 84,500.00

### **Other Potential Maintenance and Student Services Renovations**

Classroom Needs  
Room 160 Reconfiguration  
Media Center Renovation  
IT Relocations  
Domestic HW Boiler  
Replacements



# Recommendation

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- Recommend we employ CSO for the architectural services necessary for the kitchen and cafeteria renovations at Center Grove High School
- Their fee of \$84,500 includes all architectural, structural, mechanical and food service consultant fees, and represents approximately 6.5% of the estimated project cost.